

In the Claims

This listing of claims will replace all prior versions and listings of claims in this application.

1 (currently amended). An antibacterial composition, wherein the composition

a) comprises cheese ~~a fermented dairy product~~,

b) comprises carbohydrates, proteins, and fats, [[and]]

c) has a pH of 4.6 or less, and

d) has activity of inhibiting the proliferation of Gram-positive bacteria, and

wherein the energy ratio of carbohydrates, proteins, and fats is 50% to 70%, 4% to 25%, and 20% to 30%, respectively.

2 (currently amended). The antibacterial composition of claim 1, wherein the cheese ~~fermented dairy product~~ is quark ~~fermented milk and/or natural cheese~~.

3 (previously presented). The antibacterial composition of claim 1, wherein the amount of lactic acid in 100 mL of the composition is 200 mg or more.

4 (previously presented). The antibacterial composition of claim 1, wherein the amount of lactic acid in 100 mL of the composition is 300 mg or more.

5 (previously presented). The antibacterial composition of claim 1, which comprises plant-derived fat.

6 (currently amended). The antibacterial composition of claim 1, which comprises the constituent selected from the group consisting of (a) to (c):

(a) ~~fermented dairy product~~ cheese 33.4 g, honey 8 g, dextrin 6.1 g, sucrose 1 g, indigestible dextrin 0.61 g, pectin 0.75 g, mixed oils and fats 2.6 g, and soybean lecithin 0.13 g, per composition 100 mL;

(b) ~~fermented dairy product~~ cheese 22.7 g, whey protein hydrolysate 1.42 g, palatinose 5.6 g, dextrin 5.2 g, maltodextrin 1.9 g, indigestible dextrin 1.04 g, pectin 0.45 g, mixed oils and fats 3.0 g, phospholipids 0.1 g, and soybean lecithin 0.16 g, per composition 100 mL; and

(c) ~~fermented dairy product~~ cheese 15.3 g, honey 7.5 g, dextrin 16 g, sucrose 1.5 g, indigestible dextrin 0.61 g, pectin 0.75 g, mixed oils and fats 2.6 g, and soybean lecithin 0.13 g, per composition 100 mL.

7 (currently amended). A method for producing an antibacterial composition having (i) a pH of 4.6 or less, and (ii) activity of inhibiting the proliferation of Gram-positive bacteria, wherein the method comprises mixing cheese ~~a fermented dairy product~~ as an ingredient with carbohydrates, proteins, and fats, and then homogenizing and sterilizing the mixture, and wherein the energy ratio of carbohydrates, proteins, and fats is 50% to 70%, 4% to 25%, and 20% to 30%, respectively.

8 (currently amended). The method for producing the antibacterial composition of claim 7, wherein the cheese ~~fermented dairy product~~ is quark ~~fermented milk and/or natural cheese.~~

9 (currently amended). The method for producing the antibacterial composition of claim 7, wherein proteins derived from ~~[[of]] the cheese fermented dairy product~~ account for 30 weight % or more of the proteins in the composition.

10 (currently amended). The method for producing the antibacterial composition of claim 7, wherein proteins derived from ~~[[of]] the cheese fermented dairy product~~ account for 70 weight % or more of the proteins in the composition.

11 (currently amended). The method for producing the antibacterial composition of claim 7, further comprising the step of mixing the cheese ~~fermented dairy product~~ with an ingredient selected from the group consisting of vitamins, minerals and dietary fibers.

12 (new). The antibacterial composition of claim 1, wherein the cheese is prepared by fermenting with a lactobacillus starter.

13 (new). The antibacterial composition of claim 1, wherein the proteins derived from the cheese account for 30 weight % or more of the proteins in the composition.

14 (new). The antibacterial composition of claim 1, wherein the proteins derived from the cheese account for 70 weight % or more of the proteins in the composition.

15 (new). The antibacterial composition of claim 1, wherein the Gram-positive bacteria are selected from the group consisting of *Staphylococcus aureus* subsp. *aureus*, methicillin-resistant *Staphylococcus aureus* (MRSA), *Streptococcus mutans*, and *Clostridium difficile*.

16 (new). The method of claim 7 for producing the antibacterial composition, wherein the cheese is prepared by fermenting with a lactobacillus starter.